Instructions for the use and care of BMD 701B - 701W Cuisinair built-in double ovens

Grafiche M D M - Forlì

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Important: the installation of the oven and connecting it to electricity must always be done by competent installers and to standards and regulations currently in force.

What happens if something goes wrong

Power cuts

Should the electricity supply fail for any reason remember to reset the programmer clock to the right time when the power is resumed.

Important

If the ovens do not turn on when cooking manually, first check that the fault is with both ovens, if only the upper oven is affected check that the programmer is not set to automatic — to set it to manual depress pushbutton «D» (Fig. 3). If this is not the answer then:
check that the appliance is connected correctly; check that the switch from the supply to the appliance is ON; replace the fuse in the socket, where present, with another of the appropriate rating; check that the fuse in the fuse box is intact. If after all these checks the appliance still does not work, send for the Service Agents listed below:

Sales Information

LUFT AUSTRALIA PTY. LTD.

MALVERN, VICTORIA 3144
Head Office and Showroom
1287-1289 Malvern Road
Phone: (03) 822-0977
Facsimile: (03) 822-8492

Warehouse & Spare parts
Phone: (03) 543 6582

Service Division
Phone: (03) 543 2088

CROWS NEST, N.S.W. 2065
N.S.W. & A.C.T. Sales & Showroom
331 Pacific Highway
Phone: (02) 959-4799
Facsimile: (02) 959-4028
Warehouse & Spare Parts: (02) 959-4799

SOUTHPORT, QUEENSLAND, 4215
Queensland Sales & Showroom
Showroom 5, 107 Ferry Road
The Brickworks Shopping Plaza
Phone: (075) 91-3379
Facsimile: (075) 91-2792
Warehouse & Spare Parts: (075) 91-3379

BELMONT, W.A. 6104
W.A. Sales & Showroom
85 Knutsford Avenue
Phone: (09) 277-9855
Facsimile: (09) 479 4165
Warehouse & Spare Parts: (09) 27-9855

TASMANIA SOUTH AUSTRALIA
& NORTHERN TERRITORY
Phone: (03) 822-0977
Facsimile: (03) 822-8492
Warehouse & Spare Parts: (03) 543 6582

NEW ZEALAND
Auckland Sales & Showroom
10-20 Sylvia Park Road
Mt. Wellington, Auckland.
Phone: (64-9) 525-6161
Facsimile: (64-9) 525-6060

Palmerston North Sales & Showroom
500 Rangitikei Street
Palmerston North, New Zealand
Phone: (64-63) 71-099
Facsimile: (64-63) 61-507

Building-in

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.

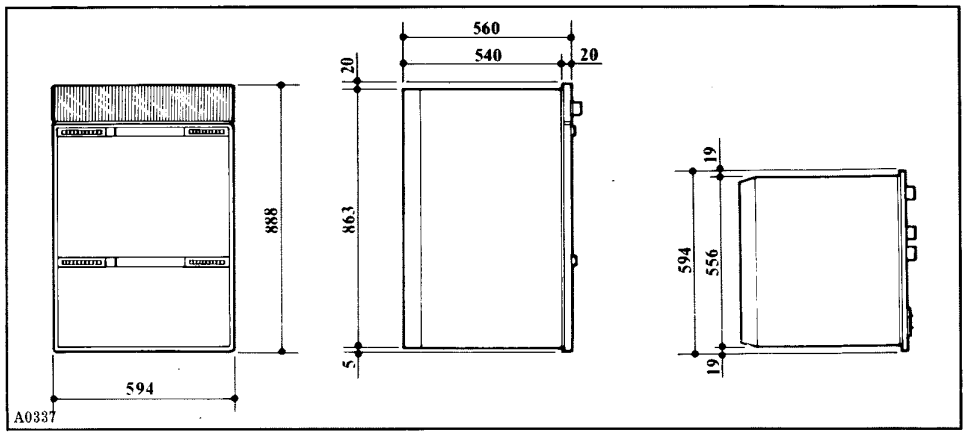


Fig. 1

Dimensions of the recess for building into a kitchen unit (mm).

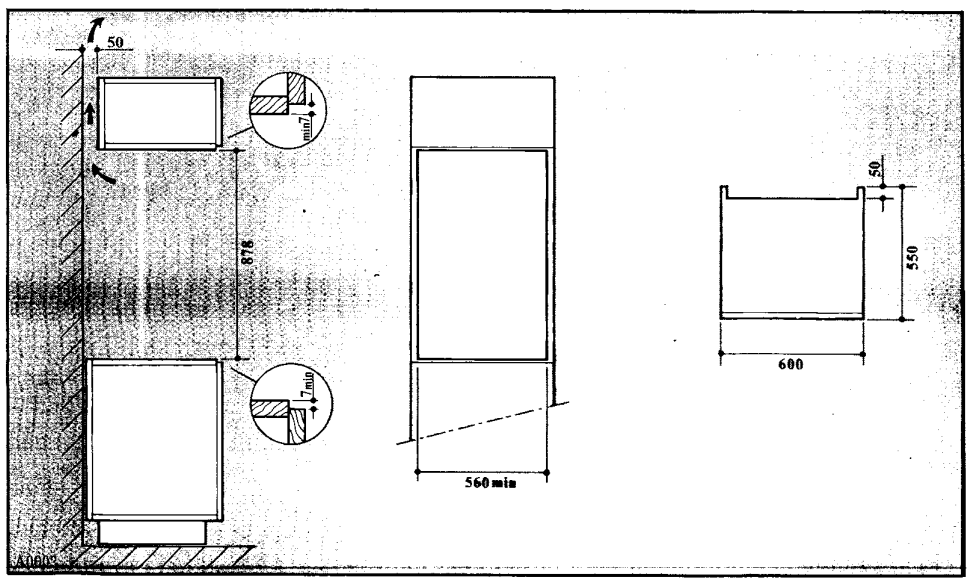


Fig. 2

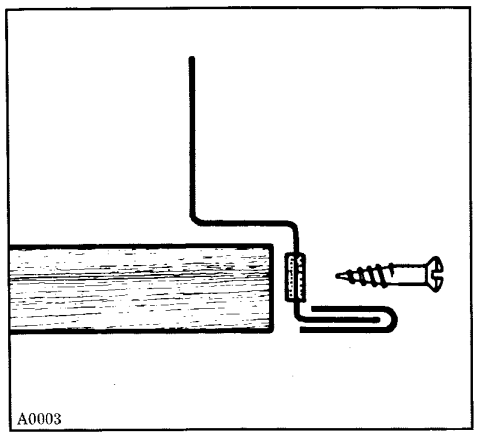


Fig. 3

Important

The vents at the bottom of the oven must be clear and free of obstructions to assure an efficient ventilation.

Securing the oven to the cabinet

Fit the appliance into the cabinet recess. Open the oven door and secure the oven to the kitchen cabinet with six wood screws using the holes provided in the oven frame (Fig.3).

Replacing the oven light

(Lower oven)

Unscrew glasscap (Fig. 13) and replace burnt out bulb with one that resists to high temperatures (300°C).
Electric bulb: 15W, 240V, 50Hz, 300°C, E14.

Cleaning the oven door

To ensure thorough cleaning of the oven door it is advisable to dismantle it as follows:

Open the door as far as it will go; turn the key that secures it through a 45° turn (Fig. 14) using a screwdriver or a coin. Slide off the door (Fig. 14) and lay it down on a flat horizontal surface; unscrew the screws (A - Fig. 15), lift slightly up the glass (B - Fig. 15) and remove it by pulling it forwards.

After having cleaned the door reassemble the glass (C - Fig. 15), lift up hooks provided under the hinges and fit them in the oven bottom slots.
Reassemble the door, carrying out above operations in the reverse order.

Fig. 14

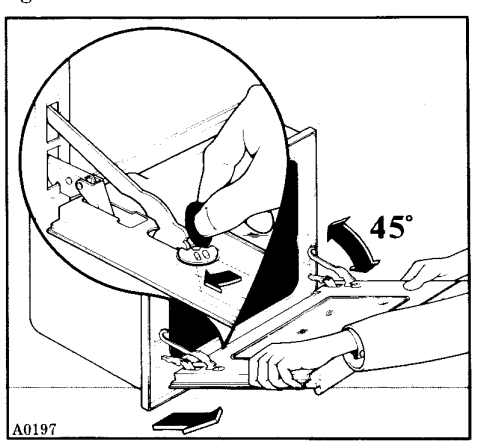
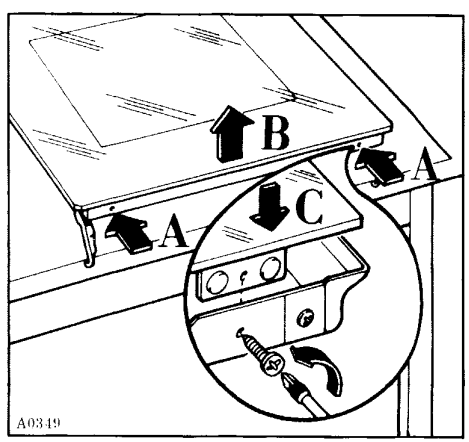


Fig. 15



Cleaning the lower oven

The oven interior is made of a strong vitreous enamel and therefore can be cleaned with any normal caustic oven cleaner.

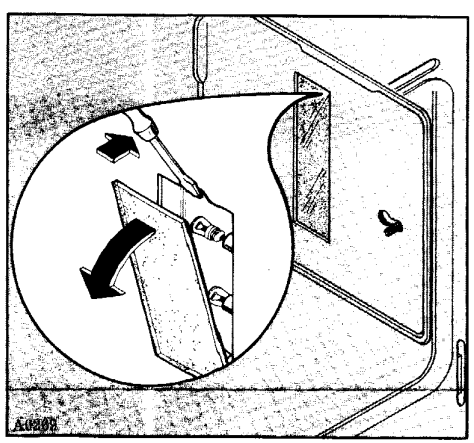
Remove the side runners as described for the upper oven.

Important

Please take care to follow precisely the instructions given by the manufacturer of the oven cleaner.

Care must be taken to ensure that the oven cleaner does not come into contact with the alluminium and painted surfaces of the appliance.

Fig. 12



Replacing appliance components

Prior to undertaking any maintenance work or replacing the oven lamp or grill heating element, be sure to disconnect the appliance from the electric supply.

Replacing the oven light (Upper oven)

Unscrew the ring nuts securing the right side grille (Fig. 9). Remove the grille and then remove the right side panel after sliding it out of its retaining pins.

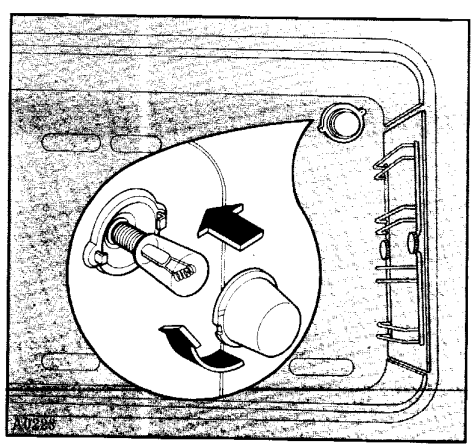
Prise the glass protection off as shown in Fig. 12.

Replace the bulb with a new one suitable for high temperature (300°C) and having the following technical features: 240 V, 50 Hz, 300°C, E14, 2x25W.

Important

When re-fitting the glass protection be sure the smooth surface is on the outside of the lampholder.

Fig. 13



Connecting to electricity

The oven is designed to be connected to 240 V - 50 Hz electricity supply.

The oven has an easily accessible terminal block which is marked as follows.

Letter L	Live terminal
Letter N	Neutral terminal
⏚	Earth

The cable used of the type HO7 RN-F must be of the three core type with a min. cross section of 4 mm².

In order to connect it to the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.

For direct connection to the mains supply a two pole switch with a minimum rating of 25 A and a minimum distance of 3 mm between its contacts must be fitted between the supply and the appliance.

This switch must not break the yellow/green earth cable at any point.

The appliance must be earthed

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature more than 50°C above the ambient temperature.

Before the appliance is connected check that:

the main fuse and the domestic installation can support the load;

the power supply is properly earthed;

the double pole switch used to connect the appliance to the supply is easily accessible after installation.

The manufacturer disclaims any responsibility should these safety instructions not be carried out.

Use and care

When the appliance is first installed

Once the appliance is installed the protective materials applied in the factory must be removed.
The plastic film covering some external parts can be removed by wiping with a cloth dipped in methylated spirit.
Other protective materials will burn off if the controls of the ovens are turned to MAX and then allowed to run empty for 30 minutes.
This will also remove any unpleasant smells.
The BMD 701-BMD 701 W consists of two ovens.
The upper oven is evenly heated. A fan in the back wall distributes heated air round the food during cooking so that everything cooks in the same time regardless of where it is placed in the oven or how full the oven is. Foods of different types, provided they require the same cooking temperature, can be cooked together and there is no possibility of any flavours or smells being transmitted from one food to another.

Cooking can be manual or automatic (with or without the programmer).
The programmer includes a digital clock, a minute minder and controls by which the upper oven can be set to come on and go off unattended.
The lower oven is a traditional one and contains a grill.
The dials above each control knob show when the oven is switched on, whilst the indicator lights show the behaviour of the thermostat during cooking.

A light turns on inside each oven when it is switched on and remains on until the oven goes off.
The internal dimensions are:

	Top oven	Bottom oven
Height	325 mm	185 mm
Width	420 mm	420 mm
Depth	390 mm	400 mm
Capacity	53,0 litres	31 litres

Caution

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heat build-up which would affect the baking results and damage the oven enamel.

To remove and clean the panels in the upper oven

If any build-up of deposit appears on the oven lining panels they should be removed for a more thorough cleaning.
To do this:
Remove the bottom drip tray, unscrew the ring nuts securing the side grilles (Fig. 9), remove the grilles and then remove the side panels after sliding them out of their retaining pins (Fig. 10).

Warning
Always unplug the appliance before removing the back panel.
To remove the back panel use a screwdriver (Fig. 11). This is a good opportunity to clean the back of the rear panel. When using an oven aerosol never spray in the direction of the fan or against the thermostat sensor.

Fig. 10

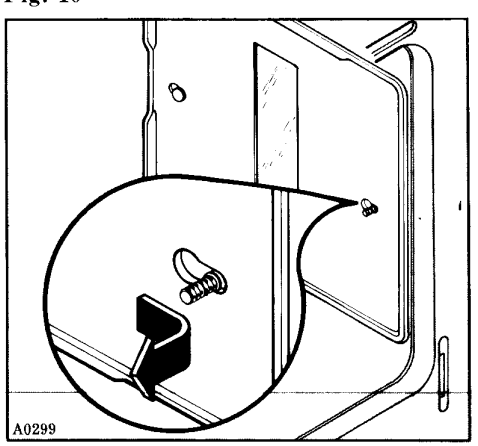
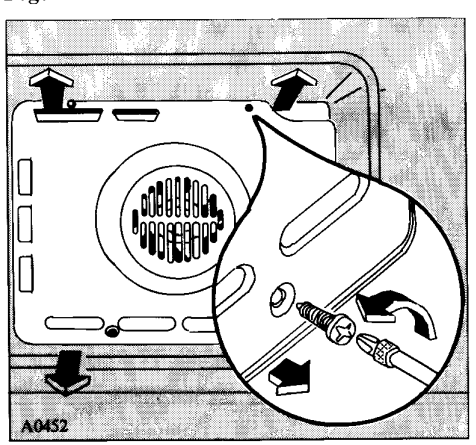


Fig. 11



Cleaning

After every meat roasting clean the oven panels as soon as they have cooled so that any fat splashes are removed.
In addition, after every use, wipe down the oven with a cloth wrung out in liquid detergent.
Do not use abrasive scourers or steel wool.
Always wait until the oven is cool before cleaning - this is particularly important where the glass oven door is concerned.
From time to time it will be necessary to do a more thorough cleaning.
When the operations described below are carried out the oven should first be switched off from the electricity supply.

Important

In order to keep the shining and luxurious appearance on the control panel of your appliance we recommend that it is cleaned with a soft cloth soaked in warm soapy water.
Should you accidentally spray an oven cleaner on the control panel, this should be wiped away using a soft cloth soaked in warm water.
It is also important that a soft cloth only is used for cleaning.

Grease filter (upper oven)

When roasting meat, be sure to install the special grease filter (Fig. 8) to protect the fan in the rear wall of the oven from fat splashes. After roasting is completed, remove the grease filter and clean it thoroughly. As it is stainless steel you can safely wash it in a dishwasher.

Removing the grease filter (Fig. 8)
To remove the filter, proceed as follows:
pull up the protruding tongue and then pull the filter outwards, removing it from the rear panel.

Fig. 8

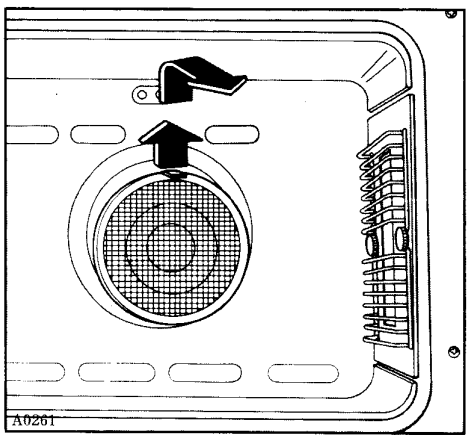
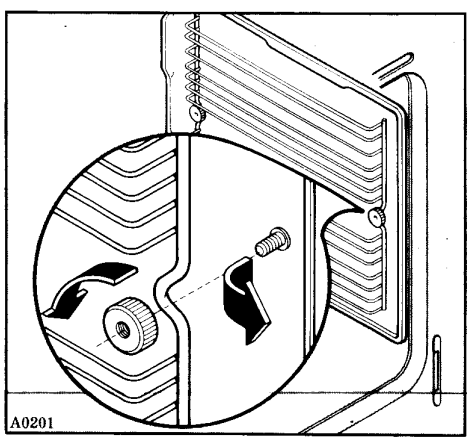
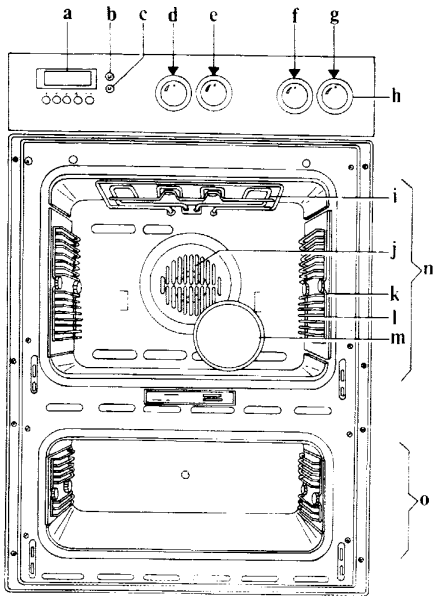
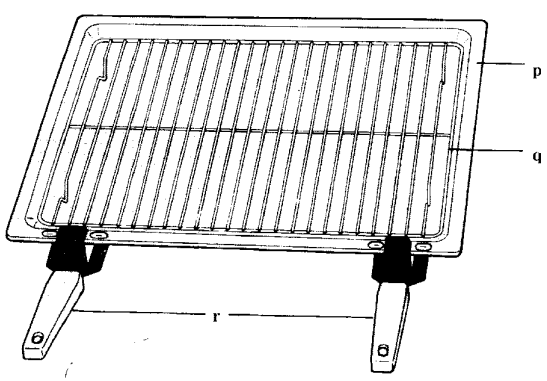


Fig. 9





a - Electronic programmer
b - Upper oven temperature light
c - Lower oven temperature light
d - Lower oven selector knob
e - Lower oven temperature regulator knob
f - Main oven selector knob
g - Main oven temperature regulator knob
h - Dials
i - Upper grill
j - Fan
k - Removable oven liner panels
l - Removable shelf runners
m - Removable grease filter
n - Upper oven (cuisinair)
o - Lower oven



p - Dripping pan, large
q - Reversible grill pan insert
r - Removable handles (2 off)

Using the upper oven

All cooking must be done with the oven door closed.
The oven light remains on with all cooking settings.

Function selector knob (Fig. 1)

By turning this control knob, you can select any of the following functions:

- oven light
- top & bottom element for traditional cooking
- top heating element
- bottom heating element
- grill element
- double grill element
- grill element & hot air fan operating alternately
- hot air convection
- defrost

Temperature regulator knob (Fig. 2)

By turning the temperature regulator knob clockwise, you select the cooking temperature.
For probe cooking, please refer to the relevant chapter.
For grill or convection cooking, the temperature regulator knob can be adjusted from 0°C to max.

Attention

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom.
This could cause a heat build-up which would affect the baking results and damage the oven enamel.

Fig. 1

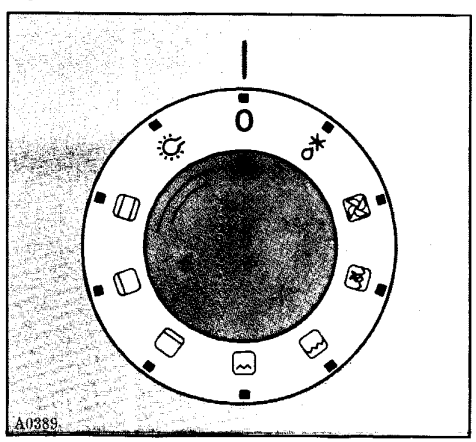
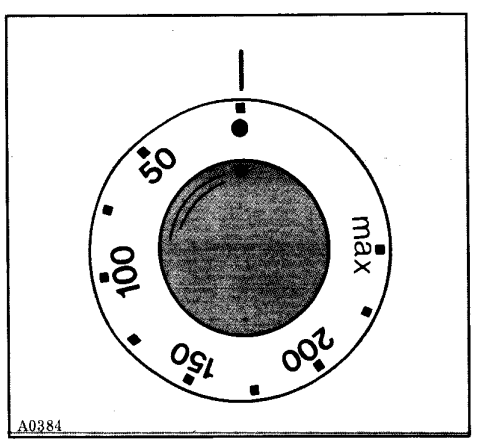
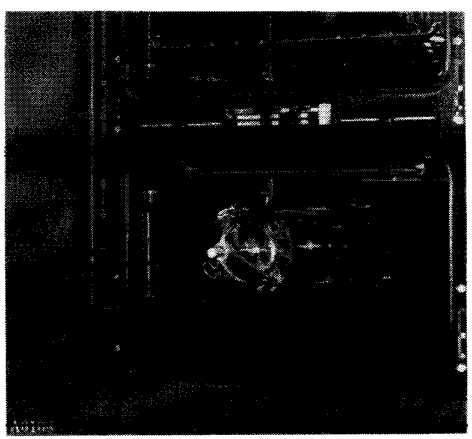


Fig. 2



The position of this disc can be decided by judging the distance required against the length of the individual kebab skewers.
Next place the third disc on the skewer positioning it at the same distance from the centre disc as the first one.
Lock it in position with the thumb nut.
it in position with the thumb nut.
Prepare the 8 individual kebab skewers and putting the pointed end through one of the holes on the centre disc, lock it in position by placing the other end in an elongated slot in one of the outer discs and turning it.
Repeat this operation for each of the 8 skewers.
Place the spit onto the frame and check that it turns freely and evenly.

Fig. 7



If it does not, reposition the weight of the food until it does. If this is not done excessive wear to the motor will result.
Place the frame and spit into the oven so that the spit engages fully into the motor in the back of the oven.
Remove the spit handle.
Place a drip pan on a lower support.
Close the oven door and turn the lower oven selector knob (Fig. 5) to position or ; turn then the thermostat knob (Fig. 6) to the required temperature.

Grill operation

Grilling can be done with the selector knob in either position or . By choosing position the maximum possible grill area is heated. If a smaller area is required, position should be selected. Turn the temperature knob to the required temperature.

Using the grill (lower oven)

Turn the oven selector knob (Fig. 5) to or .

Turn the oven grill regulator knob (Fig. 6) to the required temperature.

As with the oven, the grill control can be set to a number of different heats (Fig. 6).

At MAX position the maximum temperature is obtained.

Foods to be grilled are placed on the wire trivet in the grill pan. They can be turned either way up to give the required distance from the element.

Important

To spare energy, the oven door must be closed during grilling.

Using the rotisserie in the lower oven

The rotisserie can be used for either spit roasting meat or for kebabs and smaller pieces of meat.

If you want to spit roast a large piece of meat or poultry proceed as follows.

Firstly place one of the two prong forks onto the spit and lock it into position with the thumb nut.

Then skewer the meat or poultry onto the spit and secure onto the fork.

Place the second fork onto the spit and skewer it into the meat then lock it in position with the thumb nut.

Place the spit onto the support frame and ensure it turns freely and evenly.

If it does not, reposition the meat until it does.

If this is not balanced correctly excessive wear to the motor may result.

Place the frame and spit into the oven so the spit engages fully into the motor in the back of the oven.

Remove the spit handle.

Place a drip pan on a lower support.

Close the oven door and turn the lower oven selector knob (Fig. 5) to position or ; turn then the thermostat knob (Fig. 6) to the required temperature.

Should you wish to use the kebab attachments then proceed as follows:

Firstly place one of the support discs with 4 elongated slots onto the spit and secure it by locking the thumb nut about 1½ inches from the handle of the spit. Next place the disc with the 8 holes onto the spit and secure it in position with the thumb nut (Fig. 7).

Oven operation for traditional cooking

For traditional cooking, utilize the oven as follows:

Turn the function selector knob to position

Turn the temperature regulator knob to the required temperature.

If it's required to differentiate heating, that is to say, more heat on top or at the bottom, it will be necessary to turn the knob until the index corresponds to following symbols: heat on top or heat at the bottom.

In these positions temperature will never be more than approximately 220 to 240°C.

Grill operation

Grilling can be done with the selector knob in either position or . By choosing position the maximum possible grill area is heated. If a smaller area is required, position should be selected. Turn the temperature knob to the required temperature.

Caution

The appliance must never be left unattended whilst grilling.

Oven operation with grill heater & hot air fan combination

This particular type of cooking is based on the utilisation of both the grill element and the hot air fan located in the rear part of the oven. The grill element and the hot air fan operate alternately; they are controlled by the thermostat depending on the selected temperature as measured at the centre of the oven.

To carry out cooking with the grill element & hot air fan combination, use the oven as follows:

Turn the selector knob to position

Turn the temperature regulator knob to the required temperature.

Select a max-temperature of 225°C.

Stand the wire trivet in the roasting pan and place the food upon it. Position the pan in approximately the centre of the oven, allowing about 8 cms between the top of the food and the element. More specific instructions for this method of cooking will be found in your cookery book.

Oven operation for cooking with hot air convection

With this type of cooking, heat is transferred to the food by pre-heated air, which is circulated by means of a fan located in the rear wall of the oven.

To cook food with the hot air convection system, use the oven as follows:

Turn the selector knob to position ⊠

Turn the temperature regulator knob to the required temperature.

Defrost operation

On this setting, which is not a cooking position, the fan only is connected. This moves the cold air inside the oven and will assist in defrosting frozen food. To defrost turn the selector knob to position ❄ .

During all cooking operations, the oven temperature light will come on and will remain on until the oven has reached the correct temperature; after that it will switch on and off showing how the temperature is being maintained.

Note

When the selector knob (Fig. 1) is on position ⌐ or ❄ turn the temperature regulator knob (Fig. 2) to position «0».

Cooking automatically

The oven or grill will cook automatically when the programmer is set to switch it on and off.

Most foods cook well automatically but preference should be given to those which will not be affected by the waiting period before the oven comes on.

Using the grill (upper oven)

As with the oven the grill control (see Fig. 2) can be set to a number of different heat settings.

At «max» position the maximum temperature is obtained.

Foods to be grilled are placed on the wire trivet in the grill pan. They can be turned either way up to give the required distance from the element.

Important

To spare energy, the oven door must be closed during grilling.

Safety thermostat

Should the main oven thermostat fail, the oven is protected by a safety thermostat which will operate if the temperature within the oven reaches too high a level.

Once the temperature has returned to a safe level, the main oven thermostat will function.

In cases where there is a permanent failure it is necessary to contact the Service Engineer.

Using the lower oven

Preheat the oven, arrange the food in the oven, shut the door and turn the selector knob (Fig. 5) to symbol ▭ ; turn then the temperature regulator knob (Fig. 6) to the required temperature.

By turning the selector knob to position ▭ the oven light will come on; at the same time also the selector knob dial will come on. They will remain on until the knob is turned again to position «0».

The cooking positions of the temperature regulator knob (Fig. 6) are the positions from 50° to MAX and give a full range of temperatures. The oven temperature light will come on and will remain on until the oven has reached the correct temperature; after that it will come off and on showing how the temperature is being maintained.

When the oven control reaches ▭ the bottom element comes on and a max. temperature of 280°C can be obtained.

When the oven control reaches ▭ , the top element comes on and a max. temperature of 260°C can be obtained.

These settings are particularly useful for finishing food either only on the top or the bottom.

During cooking, the door should be opened as little as possible to avoid heat loss and so excessive electricity consumption.

Fig. 5

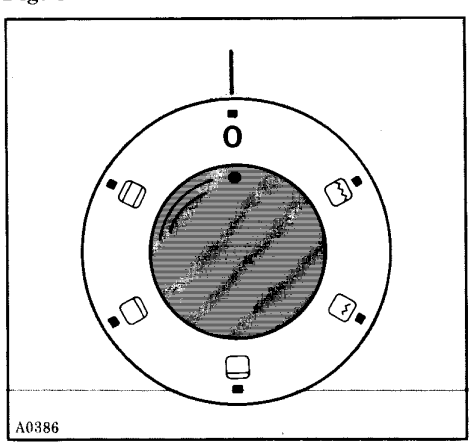
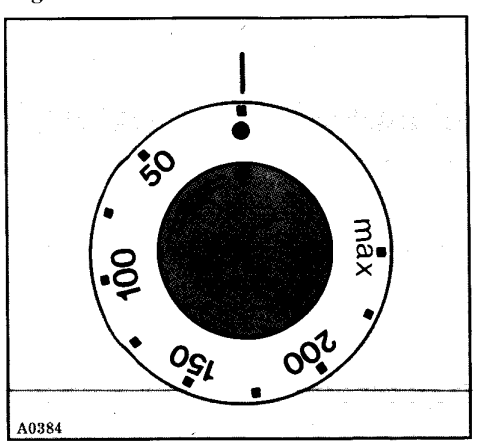


Fig. 6



4. Select the finished internal meat temperature by means of the electronic programmer. To do this, depress pushbutton (D - Fig. 3) and, keeping it depressed, select the cooking temperature corresponding to the required degree of doneness (see roasting chart) by means of knob — + (E); when you release pushbutton , pilot light 4 comes on to indicate that the programme has been accepted.

Roasting Chart - Internal Temperatures

Pork	Well Done	85°C
Beef	Rare	60°C
	Medium	70°C
	Well Done	80°C
Chicken	Well Done	82°C

(as poultry is a difficult shape with a great deal of bone it is difficult to register a correct finish temperature)

5. Select the cooking method by means of the function selector knob and the cooking temperature by means of the thermostat control knob. The oven comes on.

6. The probe temperature registered before the commencement of cooking will be 30°C.

The probe will register the internal meat temperature throughout the cooking period and convey the information to the programmer. This will give a visual readout as cooking continues, and switch off the supply when the selected temperature has been reached.

The digits in the display start blinking and the buzzer sounds for about two minutes. Turn both selector knob (Fig. 1) and temperature regulator knob (Fig. 2) to «0». Open the oven door, remove the probe from the meat, extract the probe pin from the socket and replace with the plug. Use a kitchen glove to prevent skin burns.When this temperature probe is disconnected, the display digits and pilot light 4 go out.

At no time it is necessary to weigh the meat, the sensor determines the cooking time. However, the cooking time is obviously influenced by the cooking temperature.

Power cuts

In case of a power cut lasting more than 16 seconds, all data stored in the programmer are cancelled. When the power returns, the digits in the display start blinking to remind you that it needs to be set.

Electronic programmer

The programmer performs the following functions:

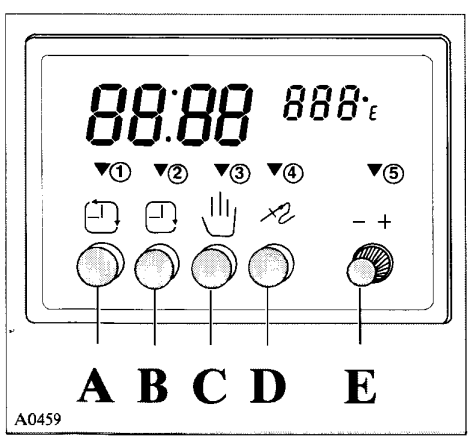
presetting of cooking time when using the oven;

it shows the correct time of the day;

it shows the temperature measured by the food probe when «auto-cooking».

Fig. 3 shows the programmer controls.

Fig. 3



Controls

Pushbutton	Ref.	Function
	A	To enter and display the cooking duration
	B	To enter and display the end of cooking time
	C	Manual (non-automatic) operation
	D	To enter the temperature for cooking with the food probe
Knob	**Ref.**	**Function**
	E	To enter the various cooking times & temperatures (turn either clockwise or counterclockwise)

Pilot lights

The triangular pilot lights, located above the control pushbuttons & knob, light up to indicate that the selected function is being performed.

Operating the electronic programmer

This is a 24-hour clock showing the hours from 1 through 24 and the minutes from 0 through 60. When the appliance is connected to the electric supply for the first time, or after a power failure, the digits and pilot lights (triangles 1 & 2) of the display will blink to indicate that the clock needs to be set.

Proceed as follows to enter the correct time of the day:

depress simultaneously pushbuttons (A) & (B) and turn knob — + (E) as

required until the correct hour & minutes are entered.
The electronic clock starts running when you release pushbuttons (A) & (B) (pilot lights 1 & 2 go out and pilot light 3 will start blinking).
To put the pilot light 3 out, depress pushbutton (C).

Setting the minute minder with sound signal (buzzer)

The minute minder can be used only with the programmer set on manual operation (pushbutton C depressed).

The maximum programmable time for the buzzer to sound is 23 hours and 59 minutes.
Proceed as follows to set the minute minder:

depress pushbutton (C) (pilot light 3 goes out);

depress pushbutton (A) and at the same time turn knob — + (E) to enter the required time (pilot lights 1 and 3 turn on).
Release pushbutton (A).
When the programmed time is up, the buzzer will sound for 2 minutes unless it is interrupted by depressing pushbutton (A) (pilot light 1 goes out and pilot light 3 will start blinking).

To put the pilot light 3 out, depress pushbutton (C).

Semi-automatic operation of the oven

It is possible to start cooking immediately and to program the duration of the cooking process. The maximum programmable cooking duration is 23 hours and 59 minutes.

Place the food to be cooked into the oven, then turn the relevant knobs (Fig. 1 & 2) to the desired setting. Now, proceed as follows:

depress pushbutton (A) and, keeping it depressed, enter the required cooking duration with knob — + (E); when you release pushbutton (A), pilot lights 1 & 3 will remain alight to show that the cooking programme is being carried out.
At the end of the cooking process the buzzer will sound.
At the same time pilot light 1 goes out and pilot light 3 will start blinking; to put it out, depress pushbutton (C).

Automatic operation of the oven

Cooking can be started and finished automatically. The maximum programmable cooking duration is 23 hours and 59 minutes.
After preparing the food, turn the relevant oven knobs (Fig. 1 & 2) to the required setting and then proceed as follows:

depress pushbutton (A) and, keeping it depressed, enter the required cooking duration with knob — + (E); when you release pushbutton (A), pilot lights 1 & 3 will remain alight to show that the cooking programme has been accepted;

depress pushbutton (B) and, keeping it depressed, enter the required end of cooking time with knob — + (E); when you release pushbutton (B), pilot lights 1,2 & 3 will remain alight to show that the cooking programme is being carried out.

When cooking starts, pilot light 2 goes out and at the end of the cooking programme the buzzer will sound. When the buzzer stops, pilot light 1 goes out; at the same time, pilot light 3 will start blinking: to turn it off, depress pushbutton (C).

Manual (non-automatic) operation of the oven

To operate manually the oven, depress pushbutton (C) (pilot light 3 goes out).

Automatic cooking in the oven with temperature probe

Follow the chart below for best roasting results.

The probe consists of a skewer like sensor probe at one end of a heat resistant cable, and a plug at the other. (This device should not be submerged in water, just wiped clean with a damp cloth). Its method of operation is as follows:

1. Remove the existing plug (A - Fig. 4) from the probe socket which is located in the top of the left hand side of the oven.
2. Insert the probe sensor into the centre of the joint, taking care to avoid touching bone as this will give a false temperature reading.
3. Place the joint, in a suitable tin, into the oven cavity, and locate the probe connecting pin (B - Fig. 4) into its socket (C - Fig. 4).

Fig. 4